

# VIKING

PROFESSIONAL SERIES FULL PRODUCT LINE



Professional Performance for the Home™





If cooking is everything, then the complete Viking kitchen is everything you need. From cooking to cleanup to refrigeration - Viking delivers the



ultimate in performance and design. All available in a range of colors and sizes to realize any chef's dream kitchen. What else could you ask for? More time in the kitchen.



# Put a Viking in every corner of your kitchen. Or the backyard, if you prefer.



## Ventilation

Clear the air and spruce things up with ventilation systems designed to complement the Viking kitchen. **Wall and island hoods** constructed of heavy-gauge stainless steel may be ordered with an exterior – or interior-power ventilator – whichever works best for you. **Downdraft systems** adjust to different heights and speeds while you're cooking on a rangetop or cooktop, then retract to rest flush with the countertop when not in use.



## Built-in cooking

Customize your dream kitchen with a wide array of built-in products. Install a **gas or electric oven** exactly where you want it. **Gas and electric rangetops** put high-performance burners in just the right spot, while the **gas, electric, and induction cooktops** fit Viking quality into almost any existing cooktop cutout. The **Combi Steam/Convect™** and **high speed convection ovens** deliver high-powered specialty cooking performance. Get more cooking power from less space with the **gas wok/cooker, griddle, and char-grill**. With **electric warming drawers**, dinner will always be the perfect temperature – no matter when you serve it. **Microwaves and DrawerMicro™ ovens** deliver both performance and convenience. And **multi-use chambers** conceal your small appliances, cookware, or spice rack with Viking style.

## Freestanding ranges

The original professional range for the home comes in a variety of sizes, fuels, and burner options to accommodate any kitchen. Choose from several **gas ranges** with a number of ultra-premium features and versatile surface configurations. Or combine the commercial performance of gas surface burners with the convenience of an electric self-cleaning oven in a **dual fuel** model. Viking even offers its legendary performance in the industry's only **all-electric** professional-style range.



## Refrigeration

Complete the Viking kitchen with the refrigeration product line. The **built-in side-by-sides**, **bottom-mount**, **all-refrigerators**, and **all-freezers** offer enough storage capacity to prepare for any party. **Freestanding refrigerator/freezers** easily fit into most existing cabinetry. And **refrigerated drawers** add 5.8 cubic feet of convenient cold storage. **Full-height and undercounter wine cellars** store all your favorite vintages at just the right temperature. Give yourself a little extra space with **refrigerated beverage centers**, and keep all your guests refreshed with the **ice machine** – available in indoor and outdoor models – or refrigerated beverage center with ice maker.



## Kitchen cleanup

Not only can you cook all your favorite dishes on a Viking, but you can wash them as well. In addition to being one of the world's quietest **dishwashers**, this heavy-duty model provides maximum cleaning power. The **trash compactor** combines the largest capacity unit on the market with the most powerful motor. And the rugged anti-jamming **food waste disposer** eliminates whatever you scrape into the sink.



## Outdoor products

Expand your kitchen into the backyard with a complete line of outdoor products. **Gas grills** raise the sacred art of barbecue to incredible new heights. The **wok/cooker** tackles anything from sautéed portobellos to boiled blue point crabs. The **C<sup>4</sup> Cooker** smokes, sears, and grills over charcoal. **Outdoor ovens** redefine cooking out. **Outdoor hoods** freshen the fresh air. And large-capacity **warming drawers** keep multiple courses piping hot. The **refrigerated beverage center** is perfect for cold drinks. And the **ice machine** cools all your guests. The **beverage dispenser** pours frosty refreshment. And the **refreshment center** transforms your patio into a backyard lounge.





Freestanding



# Ranges









The Viking range introduced professional performance to the home. Its striking presence not only becomes the centerpiece of your kitchen – but of your entire home. And ultra-premium features like precision burner controls with SureSpark™ ignition, the largest oven capacity available, flawless convection baking, infrared broiling, halogen interior lighting, and 15,000 BTUs of cooking power only add to your living room’s feelings of inadequacy.

# Classic Series ranges.

## The style and performance that sparked a culinary revolution.



### Gas companion ranges

#### **24" width**

Companion ranges save space without sacrificing any performance. These 24" units are perfect for apartments, condos, or as an auxiliary range in large kitchens. Available as a standard four-burner range or as a specialized unit, they make the most of the way you cook. The griddle model features an all-griddle cooking surface, the char-grill option offers 24 inches of grill space, and the wok/cooker range comes complete with exclusive center trivet and 20" wide stainless wok.

### Gas ranges

#### **30", 36", and 48" widths**

These all-gas ranges are designed to fit standard 24" deep cabinetry, allowing a custom fit in conventionally sized kitchen cabinets. Offering the most popular widths and surface configurations, these ranges provide design versatility. They are equipped with high-performance features such as convection baking/broiling and the VariSimmer™ setting, and are available in open or sealed burner models.

### Self-cleaning gas ranges

#### **36" and 48" widths**

This is the world's first commercial-type, self-cleaning gas range, offering the ultimate blend of professional performance and residential convenience. All models are available in open or sealed burner.





## Gas ranges

### **36", 48", and 60" widths**

These 27" deep, ultra-premium ranges set the standard for commercial-type construction and performance. With an unmistakable commercial appearance and outstanding features such as VariSimmer surface burners, infrared broiling, and convection baking/broiling, these ranges represent the finest in high-performance cooking equipment.



## Dual fuel ranges

### **36" and 48" widths**

These ranges combine high-performance gas surface burners with convenient electric self-cleaning convection ovens. The gas surface burners go from a 15,000 BTU high to the low, gentle VariSimmer setting in a matter of seconds, and are available in either open or sealed burner models.

# Custom Series ranges. Reinventing professional performance.



## Gas range

### 30" width

The Custom Series gas range fine-tunes professional performance from the ground up. The legs, backsplash, and everything in between. The VSH (VariSimmer™-to-high) Pro Sealed Burner System delivers precision control of 15,000 BTUs. And inside the oven, the combination of a 30,000 BTU U-shaped burner and 1,500 degree F GourmetGlo™ glass-enclosed infrared broiler provides unrivaled power. And the largest convection fan available cooks gently and evenly with ProFlow™ convection heat.



## Self-cleaning gas range

### 30" width

The new Viking gas self-clean range offers all the aesthetics and features of our redesigned range plus the convenience of a self-clean oven. So you not only get the largest oven capacity (4.7 cu. ft.) on the market, but an exceptionally clean one, as well. The concealed bake element and glass-enclosed GourmetGlo™ burner help keep it gleaming. And the halogen interior lighting illuminates everything.





## Dual fuel range

### 30" width

The dual fuel range combines the power of the VSH (VariSimmer-to-high) Pro Sealed gas burner system with the convenience of an electric self-cleaning oven. In addition to the largest capacity on the market and several cooking modes, the oven also offers Vari-Speed Dual Flow™ Convection cooking (which rotates the convection fan in either direction) and Rapid Ready™ preheat system.



## Electric range

### 30" width

Viking offers the only all-electric, commercial-type range for the home with this model. The range fits into a standard 30" wide, 24" deep cutout but is anything but standard. Professional features include QuickCook™ surface elements for quick heatup, several convection settings, and an electric self-cleaning oven.



Built-in Co





ooking

Built-in surface cooking products provide professional performance exactly where you need it. Cooktops and rangetops fit perfectly into islands and countertops, strategically delivering all the BTUs you could ever need. With easy installation; gas, electric, and induction options; and countless placement possibilities - Viking surface cooking units give you the freedom to not only cook whatever you like, but to cook however you like.









# Industrial strength. Domestic size.

BUILT-IN  
SURFACE  
COOKING



## Gas rangetops

**24", 30", 36", 42", 48", and 60" widths**

The gas rangetops offer versatile kitchen design possibilities. Stainless steel open or sealed burners and the exclusive VariSimmer™ setting provide commercial cooking versatility. A wide array of surface configurations including char-grill, griddle, and wok options makes it easy to customize your kitchen. The 30", 36", and 48" wide rangetops are available in open or sealed burner models.

## Electric rangetop

**30" width**

The electric rangetop brings electric professional performance to the counter. QuickCook™ surface elements reach full power in about three seconds. A bridge element provides a continuous front-to-back cooking surface.



### All-induction rangetops

#### 30" width

MagneQuick™ induction power generators create a high-powered magnetic field – instantly transforming your cookware into an exceptionally efficient and safe heat source. Professional-style knobs offer precision control and the wear-resistant glass ceramic surface minimizes cleanup.



### Induction/radiant rangetops

#### 30" width

Induction/radiant rangetops offer both MagneQuick induction power generators and QuickCook electric elements for the ultimate in efficiency and versatility. Oversized professional knobs provide precision control over both cooking methods, and the glass ceramic surface keeps things clean.



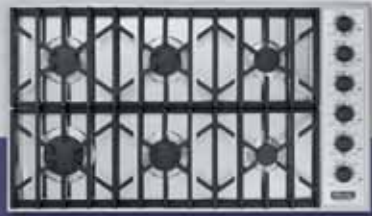
### Gas surface units

#### 24" width

The gas surface units offer specialized performance to suit your cooking style. The wok/cooker reaches ultra-sizzling temperatures for stir-frying. The griddle provides one extra-large smooth cooking surface perfect for burgers or pancakes. And the char-grill has a large grilling surface to accommodate the indoor barbecue enthusiast.

# Empower your countertops.

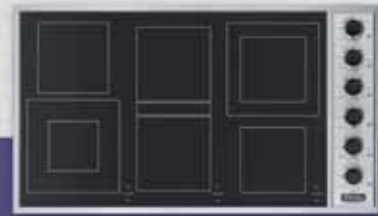
BUILT-IN  
SURFACE  
COOKING



## Gas cooktops

### **30" and 36" widths**

Designed to fit virtually all 30" and 36" wide cooktop cutouts, these models make it simple to replace old cooktops with Viking commercial cooking power. And these cooktops definitely deliver the power – up to 16,000 searing BTUs.



## Electric cooktops

### **30" and 36" widths**

The electric cooktop's QuickCook™ surface elements and high infrared transmission make for fast cooking, while the durable glass ceramic top allows for easy cleanup.





### All-induction cooktops

#### **30" and 36" widths**

With induction cooking, a magnetic field instantly transforms your cookware into the heat source – and an extremely efficient one, at that. Commercial-grade technology ensures professional power, reliability, and precision control. Viking induction cooktops are also compatible with most high-end stainless steel, enamel, and cast-iron cookware.

### Induction/radiant cooktops

#### **30" and 36" widths**

Old habits die hard – especially in the kitchen. So these hybrid units offer both MagneQuick™ induction power generators and QuickCook™ electric elements. Professional-style knobs provide precision control over both cooking methods, and the glass ceramic surface defies spills.





Transform your kitchen into a chef's playground.

Warming drawers, convection microwaves, multi-use chambers – these built-in products offer ultra-premium features and liberating convenience. Ensure every bite of your nine-course dinners makes it to the table fresh and hot. Bake a quick cake in the microwave. Stow your kitchen gadgets behind the stainless doors of the multi-use chamber. After one dinner party, you'll wonder how you ever cooked without them.



# Decorate your favorite kitchen wall with true works of art.

## BUILT-IN OVEN PRODUCTS



Select and Premiere electric single and double ovens

### 27" and 30" widths

Professional electric ovens deliver full throttle commercial cooking power and the most spacious oven cavity in the industry. Features on select models include concealed bake element and TruConvec™ convection cooking. Premiere models also offer glass enclosed broiler and TruGlide™ full-extension racks.



Select and Premiere electric single and double touch control ovens

### 27" and 30" widths

The additional convenience of an intuitive touch control interface delivers precision control and then disappears when not in use.



Electric single and double ovens

### 36" widths

The single oven delivers a spacious electric oven with premium features. Two-element baking, Maxi-Broil, and Mini-Broil, as well as TruConvec convection baking, broiling, and cooking, set this oven apart. The double oven offers the same professional features as the single oven, and gives you twice the culinary freedom.



## Gas oven

### **36" width**

The only true commercial-type, built-in gas oven for the home, this oven makes it easy to put professional cooking power in your kitchen. Ultra-premium features include infrared broiling and convection baking in the largest convection oven cavity available in a residential built-in gas oven.



## High speed convection oven

### **27", 30", and 36" trim kit widths**

The Professional High speed convection oven combines intense heat circulation with microwaves to cook up to 80% faster than conventional ovens. You can grill, roast, and bake rapidly without sacrificing any flavor or texture. Of course, the speed oven also offers standard microwave cooking. And an interactive display controls everything with ease.



## Combi Steam/Convection™ oven

### **27", 30", and 36" trim kit widths**

The Combi Steam/Convection oven delivers a new world of cooking options with the delicate power of both convection and steam cooking. Steam cooks gently and quickly while retaining nutrients and moisture. Convection circulates hot air, to cook evenly with no direct heat. Six cooking functions allow you to cook everything from artisan breads to juicy meats.

# Culinary comforts.

## BUILT-IN OVEN PRODUCTS



### Microwave and convection microwave **27", 30", and 36" trim kit widths**

Yes, even a microwave can offer professional performance. In addition to a true stainless finish, extra-large capacity, and an array of powerful settings, the microwave offers exceptional features like warm/hold, real convection cooking to brown and crisp evenly, and preheating.



### Undercounter DrawerMicro™ oven **24" width**

The DrawerMicro oven tucks away undercounter, in an island, or beneath your wall oven. Automatic drawer-style access maximizes capacity and convenience. And 11 sensor cooking options make cooking anything a breeze.





### Convection microwave hood

#### **30" width**

The convection microwave hood delivers all the performance and features of the convection microwave with the addition of an integrated exhaust system. Install it above your range or cooktop for a convenient ventilation solution.



### Electric warming drawers

#### **27", 30", and 36" widths**

With the warming drawer's versatile moisture-control and temperature settings from 90 to 250 degrees F, you can keep a plate warm, proof bread, or serve piping-hot soup. The warming drawer is also available in an outdoor model.



### Multi-use chambers

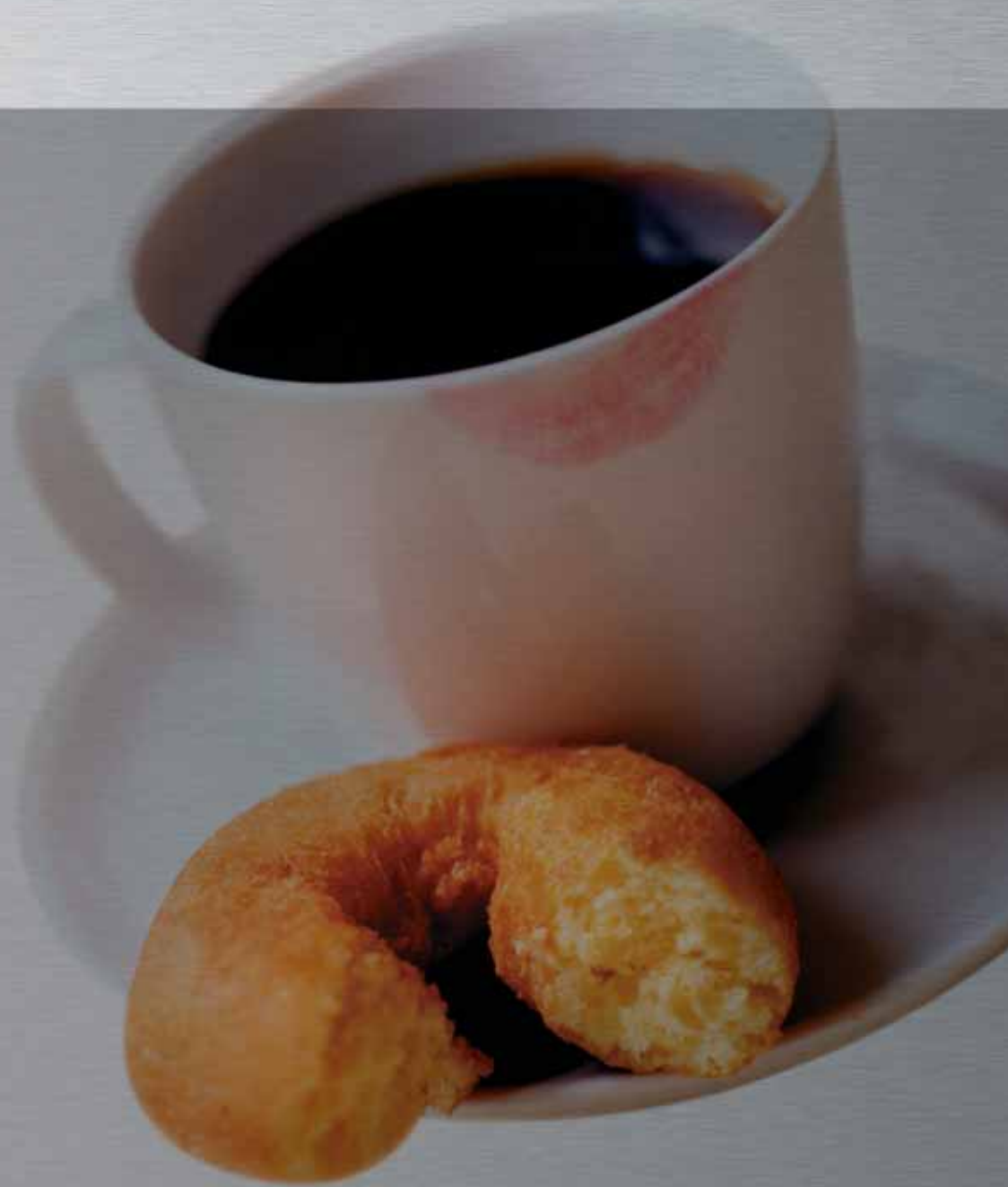
#### **27", 30", and 36" widths**

Give your kitchen the finishing professional touch with the addition of a multi-use chamber. This commercial-style storage unit is perfect for hiding your small appliances, cookware, spice rack – or even a microwave.



# Ventilation and





# Kitchen Cleanup







In many kitchens, ventilation is an afterthought. But we believe you shouldn't have to think about ventilation at all. Viking ventilation systems provide enough features and quiet power to keep even the most intense odors and temperatures at bay. As a matter of fact, if these hood styles didn't look so incredible, you'd never even notice they were there. Unfortunately, the aftermath of a trout amandine dinner party is a little harder to ignore. But with Viking kitchen cleanup products, dreaded chores become simple operations. The food waste disposer devours scraps. The trash compactor makes quick work of kitchen litter. And the dishwasher silently scours pots and pans. Turn out the lights. The party's over.



# With a flip of a switch, your entire kitchen will sparkle. Even the air.



## Wall hoods

**24", 30", 36", 42", 48", 54", 60",  
and 66" widths**

## Island hoods

**36", 42", 54", and 66" widths**

Viking ventilation systems are an essential element of the commercial-style kitchen. Rangehoods of all sizes clear the air while brightening your cooking area with adjustable lighting. Chimney hoods, wall hoods, and island hoods offer the perfect solution for any kitchen scenario. And recirculating hood kits allow for an easy professional upgrade to your existing recirculating system.

## Wall and island custom ventilator systems

**30", 36", 42", 48", 54", 60",  
and 66" widths**

Everybody has their own vision of the perfect kitchen. And Viking custom ventilation systems are at your disposal. These models offer the look and performance of Viking professional ventilation in a blank canvas. Overlay whatever your heart desires.

## Rear downdrafts

**30", 36", and 48" widths**

Downdraft vents work quietly behind cooktops and rangetops to eliminate smoke and odors, then conveniently hide away when the job is done.





### Quiet clean dishwasher

#### **24" width**

This dishwasher is one of the most silent and efficient dishwashers in the world. Dual motors, multi-level wash system, and triple filtration clean dishes much more thoroughly than traditional household units.



### Trash compactor

#### **18" width**

The most powerful home trash compactor available, it delivers 3,000 trash-crushing pounds. An assortment of premium features and the largest capacity trash drawer on the market make it the perfect cleanup assistant.



### Food waste disposers

Equipped with exclusive anti-jamming features, sound-absorbing insulation, and one of the most powerful motors in a residential model, Viking food waste disposers offer unrivaled performance and long life.



Built-in and  
Freestanding



# Refrigeration







Think of the Viking refrigeration line as your kitchen armory. Refrigerators, freezers, wine cellars, beverage centers, and an ice machine – dinner guests will never take you by surprise. You'll have enough cold storage to keep all your favorite fresh ingredients on hand – and just as importantly, enough refreshments to keep everyone entertained while you cook.

# Perfection built in.



Built-in bottom-mount refrigerator/freezer

**36" width**

The bottom-mount features a drawer-type freezer with easy-access storage baskets, so you don't have to stoop for ice cream. And the refrigerator readily stores all your fresh foods at eye level.



Built-in side-by-side refrigerator/freezers

**42" and 48" widths**

The side-by-side models complement the commercial-style kitchen in both form and function. Exceptional features and capacity provide superior cold storage. Available with or without in-the-door ice and water dispenser.

All built-in professional refrigerator/freezers may be ordered in flush-mount models.





## Built-in all-refrigerators

### 30" and 36" widths

All-refrigerator and all-professional, this model delivers the ultimate in refrigeration. A variety of easy access drawers with temperature and moisture controls allows for custom storage. And the increased drawer capacity even leaves room for an entire deli tray.



## Built-in all-freezers

### 30" and 36" widths

A dedicated unit, the all-freezer offers even more freezer space with a multitude of shelves, drawers, and bins to keep everything organized. Extra-capacity ice storage and adaptive defrost also count among its professional features.

# Freestanding refrigeration. Outstanding performance.



All models shown with optional top grille accessory. Side trim accessory also available to create "built-in" look.

Freestanding, cabinet-depth, bottom-mount refrigerator/freezer

### **36" width**

With the bottom-mount freezer configuration, this 24" deep model provides convenient access to a large freezer bin. Ultra-premium defrost features and electronic controls ensure freshness and efficiency. Adjustable spill-proof shelves and large-capacity drawers optimize the refrigerator's already large storage space.



Freestanding, cabinet-depth, French-door bottom-mount refrigerator/freezer

**36" width**

Heavy-duty stainless steel French-doors provide grand access to large-capacity cold storage, including two large moisture-adjustable produce drawers. A premium water filter and electronic controls round out the professional features. The bottom-mount freezer offers waist-high access to an extra-large storage bin.



Freestanding, cabinet-depth, side-by-side refrigerator/freezer with ice and water dispenser

**36" width**

Viking freestanding refrigerator/freezers fit perfectly into most existing cutouts – making for an easy upgrade to professional performance. At 24" deep, they make tremendous use of the space. The side-by-side model offers large storage capacity and a through-the-door ice and water dispenser with premium water filter to remove bad tastes, odors, sediment, and contaminants.



# Refreshing options for refreshments.



## Built-in, full-height wine cellar

### 30" width

The full-height wine cellar provides horizontal storage for up to 150 bottles of your favorite vintages. Its exclusive TriTemp™ Storage System features three separate temperate zones to preserve different types of wine at their optimum temperatures. Full-width shelves pull out for easy access to standard, magnum, and half-size bottles. Clear or fluted glass models available.



## Wine cellars

### 15" and 24" widths

Prevent premature aging and sedimentation of your wines with the undercounter wine cellar. It creates the perfect environment for your favorite vintage in a variety of clear glass, fluted glass, or solid door models.



## Refrigerated beverage centers

### 15" and 24" widths

The perfect bar accessory, the refrigerated beverage center features special beverage shelves and a wine rack. Available in clear glass, fluted glass, or solid door, as well as a stand-alone outdoor unit with a stainless steel cabinet.



Refrigerated  
beverage center  
with ice maker

**24" width**

This stainless steel model delivers all the capacity and features of the standard beverage center plus a steady supply of crisp, clean ice. Available in indoor or outdoor models.



Built-in  
refrigerated drawers

**24" width**

Equipped with a range of professional features including automatic cycle defrost, full-extension drawer glides, and LED lighting, Viking refrigerated drawers deliver 5.8 cubic feet of convenient cold storage to any standard 24" wide undercounter space.



Ice machine

**15" width**

The ice machine provides enough ice to keep any party going – up to 35 pounds in 24 hours. A special draining process melts away old ice, ensuring every scoop is fresh. Available in indoor or outdoor models.



Outdoor





# Products









Viking outdoor products offer everything you'd expect to find in a kitchen – except the walls. Of course our heavy-duty gas grills are the pinnacle of barbecue. But you might be surprised to find products like ovens, warming drawers, beverage centers, and even vent hoods in the backyard. Mother nature likes to entertain, too.









# Forget going out on the town. Go out on the yard.



## T-series gas grills

### **30", 41", and 53" widths**

The T-series grills may be built into a custom enclosure, built-in with stainless steel cabinetry, or used on a portable stainless steel cart.

The 25,000 BTU stainless steel grill burners and heavy-duty rotisserie easily handle any grilling challenge – from seared tuna fillets to 25 lb. smoked turkeys. The 30,000 BTU TruSear™ infrared burner is also offered on all models.



## E-series gas grills

### **30", 41", and 53" widths**

The E-series grills offer all the performance of the T-series grills, but add more ultra-premium features. The stainless steel U-shaped burner is the most powerful in the industry. Some models also feature TruSear infrared broiling. Easy-cleaning Power Porcelain™ grates deliver better heating while minimizing flare-ups. The Easylift™ canopy system makes the heavy-duty canopy seem light as a feather. And all E-series grills are equipped with halogen lighting and illuminated control panel for those moonlit cookouts.





### C4™ cooker

#### **20", 30", and 41" cart widths**

Charcoal goes pro with the C4 cooker. Precision temperature control and Elliptical™ airflow perfectly grill, sear, and smoke anything you can marinate. And the ceramic interior provides maximum heat retention for faster cooking times.



### Wall hoods

#### **36", 48", and 60" widths**

An outdoor ventilation system? That's right. Anyone who's cooked s'mores on a campfire knows ventilation is an issue even outside. This resilient hood keeps the fresh air fresh in your patio, gazebo, or cabana.

# The complete Viking kitchen. Minus the walls.



## Gas side burners

### 15" and 24" widths

With these high-powered precision double side burners, you can sauté veggies and stir up a delectable sauce between flips of the t-bone – and never have to step off the deck.

## Outdoor rangetop

### 24" width

The rugged outdoor rangetop offers four 15,000 BTU burners capable of handling anything from béarnaise sauce to brunswick stew. And a battery-powered electric ignition system ensures easy, reliable use.

## TruSear™ infrared griller

### 15" and 24" widths

The TruSear infrared griller sears your steaks and chops perfectly and quickly – so you don't lose any flavor.

## Gas wok/cooker

### 24" width

The outdoor wok/cooker features an extremely powerful 27,500 BTU burner, perfect for stir-frying tremendous portions. An exclusive center trivet converts the burner grate for use with large stock pots – just the thing for a crab boil.



### Gas oven

#### **26" width**

This outdoor-certified oven provides natural airflow baking with the heavy-duty performance you would expect from a Viking oven. It can also be purchased in a grill cart with a Viking gas grill – making for the world's only Outdoor Range™.



### Electric smoker oven

#### **30" width**

The smoker oven utilizes the exclusive plenum system, which cooks with heat, water vapor, and smoke for perfectly textured meats. The oven also features cold smoking for cheeses.



### Electric warming drawers

#### **27", 30", and 36" widths**

The warming drawer is indispensable when grilling for large parties. Versatile moisture-control and temperature settings keep the burgers fresh and the gumbo hot while you're flipping the steaks.



# Transform your patio into a stainless oasis.



## Refrigerated beverage centers

### **15" and 24" widths**

A barbecue oasis, the refrigerated beverage center boasts special beverage shelves and a wine rack. Adjustable temperature settings let you serve ice-cold sarsaparilla and perfectly chilled chardonnay.



## Refrigerated beverage center with ice maker

### **24" width**

This model delivers all the capacity and features of the standard beverage center plus a steady supply of crisp, clean ice.



### Refrigerated drawers

#### **24" width**

These freestanding, double-stacked drawers fit conveniently under any standard, 24" under-counter space – providing an additional 5.8 cubic feet of handy cold-storage with temperature settings from 32 to 45 degrees F.

### Wine cellar

#### **24" width**

This undercounter or freestanding wine cellar keeps all your favorite vintages within easy reach – and out of harm's way. Six wire shelves on rollers provide vibration-free horizontal storage for up to 54 bottles with an adjustable temperate range of 40 to 65 degrees F.

# A world of refreshing options.



## Refrigerated beverage dispensers

### **24" width**

Liven up the backyard with a Viking beverage dispenser. It can be installed as a portable or built-in unit. And heavy-duty casters on the portable model make the party mobile. So you can pour a tall, cold one inside or out.

## Ice machine

### **15" width**

The outdoor ice machine provides a steady supply of clear, sparkling ice cubes – up to 35 pounds in 24 hours. Bring on the piña coladas.





## Refreshment centers

### **24" and 41" widths**

Entertain from sunset to sunrise with outdoor refreshment centers. A sink, cutting board, insulated bottle bath and ice bin, high shelf, and storage rails offer everything you need to wet anyone's whistle. The 24" and 41" wide models can be built-in, and the 41" wide model may also be ordered as a portable unit.



## Stainless steel cabinets

### **16", 18", 24", 26", 30", 32", 41", and 53" widths**

These heavy-duty stainless cabinets perfectly complement Viking outdoor cooking products. They accommodate all Viking outdoor appliances while providing essential counter and storage space (locally supplied countertops required).







VIKING

VIKING









# Design integrity

Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Viking indoor or outdoor kitchen, every single product works together in form and function with the same level of excellence. It's something Viking calls Design Integrity.™

Viking is the only company that offers complete ultra-premium kitchens – so Viking is also the only company that can offer truly consistent design, while delivering the quality and performance that makes Viking the true market leader. Across all product categories, the knobs, handles, bezels, curves, angles, and lines all follow the same design cues – even the grain of stainless is the same from product to product. This enables the designer to create a perfectly harmonious kitchen in one of three Viking product offerings – Professional Indoor, Designer Indoor, or Professional Outdoor.

You wouldn't install mismatched cabinets and drawers or countertops. Yet design differences are even more dramatic between multiple appliance manufacturers. Traditional or contemporary. Stainless or color finish. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.



# Exclusive finishes



Exclusive finishes apply to Professional and Designer Series products.  
Outdoor products are available in stainless steel only.



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For product information,  
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 or visit the Viking Web site at  
[vikingrange.com](http://vikingrange.com)

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All gas and dual fuel cooking products



All gas and dual fuel cooking products



All ventilation, kitchen cleanup, built-in and undercounter refrigeration products, and microwaves



All ventilation, kitchen cleanup, built-in and undercounter refrigeration products, and microwaves



All electric cooking products



All electric cooking products



Combi Steam/Convect™ oven

All models with standard equipment are design-certified for residential installation.